



TECHNICAL UNIVERSITY OF MOMBASA
SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM
UNIVERSITY EXAMINATION FOR THE:
DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT
DHIM M19

BHC 2101: INTRODUCTION TO FOOD AND BEVERAGE PRODUCTION

SERIES: AUGUST 2019

TIME:2HOURS

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt **THREE** Questions.

Do not write on the question paper.

SECTION A (Compulsory) 30 marks. Answer ALL question from this section

Question ONE

- a) Define the following culinary terms
 - (i) Roux (2 marks)
 - (ii) Sauce (2 marks)
 - (iii) Stock (2 marks)
 - (iv) Baste (2 marks)
 - (v) Marinade (2 marks)
- b) Explain ten (10) previous preparation tasks you would perform to enhance smooth flow of activities in the kitchen in order to make the day a success. (10 marks)
- c) Identify ten (10) methods of cooking and discuss two (2) of them. (10 marks)

SECTION B (40 MARKS) Answer only TWO question from the section

Question TWO

- a) Explain ten points to observe in order to prevent food poisoning. **(10 marks)**
- b) Outline ten (10) attributes you expect to find in a food handler. **(10 marks)**

Question THREE

- a) Differentiate between burns and Scalds. **(5 marks)**
- b) Explain the causes and prevention of the following.
 - i) Fainting **(5 marks)**
 - ii) Cuts and bruises **(5 marks)**
 - iii) Asphyxia **(5 marks)**

Question FOUR

- a) Discuss the reasons for using different colour chopping boards. **(10 marks)**
- b) Explain the following soups
 - (i) Veloute **(2 marks)**
 - (ii) Puree **(2 marks)**
 - (iii) Broth **(2 marks)**
- c) Explain two reasons why jewelry should not be worn when handling food. **(4 marks)**

Question FIVE

- a) Discuss Five (5) reasons for classification of hotels **(10 marks)**
- b) Discuss three (3) reasons why smoking should never be done where food is being handled. **(10 marks)**